

## 2008 Rosé

Our Rosé experiments took a new turn for the 2008 vintage. Spurred on by our interest in creating a more challenging style of 'pink', we set out to craft an unfiltered and wild yeast fermented wine from some of our best blocks of Cabernet. The native yeasts took a long time to work their magic (sometimes it feels like they are deliberately being difficult) but fermentation finished in summer 2009. Barrel time added a nice textural quality and our decision to bottle without filtration (don't be scared of the sediment!) added girth to this already bold wine.

Strawberry and soft red fruit aromas are followed by similar characteristics on the palate. We love the acidity of this wine and the tangy fruit core that pairs so well with all manner of cured meats, hard cheeses and even pickles from the ranch.

### Profile

Appellation	Alexander Valley
Harvest	9-6-2008 through 10-12-2008
Cooperage	100% neutral French oak barrels
Blend	100% Cabernet Sauvignon
Alcohol	14.5%
Brix	24.8
pH	3.90
Total Acidity	0.52 g/100ml
Bottling	8.15.09
Production	120 cases